

WEST

End of Result Set

☐ Generate Collection

L65: Entry 7 of 7

File: DWPI

Mar 30, 1992

DERWENT-ACC-NO: 1993-074282  
DERWENT-WEEK: 199309  
COPYRIGHT 2002 DERWENT INFORMATION LTD

TITLE: Bread prodn. - involves pre-treatment of yeast suspension in electromagnetic field adding flour and remaining components, fermenting dividing and baking

INVENTOR: DZABRAILOV, A D; NEZNANOVA, N A ; TALANTOV, V N

PATENT-ASSIGNEE:

ASSIGNEE

MOSC FOOD IND TECHN INST

CODE

MOFO

PRIORITY-DATA: 1989SU-4707234 (June 21, 1989)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

SU 1722364 A1

March 30, 1992

003

A21D008/02

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

SU 1722364A1

June 21, 1989

1989SU-4707234

INT-CL (IPC): A21D 8/02

ABSTRACTED-PUB-NO: SU 1722364A  
BASIC-ABSTRACT:

The method comprises prepn. of yeast suspension from pressed yeast and water, treating the suspension in electromagnetic field, making dough from treated suspension, flour and remaining recipe components, fermenting, sepn., proving and baking. Yeast suspension should have moisture content 90-98.75%. The treatment is conducted by placing electrodes in the yeast suspension, connecting them to generator of alternating current and creating electromagnetic field 650-700 V/m, at frequency 190-210 Hz. The duration of electromagnetic treatment is 15-30 min. The components of dough are taken in the ratio: wheat flour 300 g, pretreated yeast suspension 17-30 g saline soln. of concn. 26% 17.0 ml, and water 0.140 ml.

Tests show that the proposed method reduces duration of fermentation proving process to 245-262 min. (against 300 min. in prototype method) and increases porosity of bread to 81-87% and its specific vol. to 381-396 cc/100 g, compared to 76% and 344 cc/100 g, respectively, for bread produced using the known method.

USE/ADVANTAGE - In bread-baking industry. The method offers simple procedure, reduced cost and improved quality of bread. Bul.12/30.3. 92

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: BREAD PRODUCE PRE TREAT YEAST SUSPENSION ELECTROMAGNET FIELD ADD FLOUR  
REMAINING COMPONENT FERMENTATION DIVIDE BAKE

DERWENT-CLASS: D11 X25

BEST AVAILABLE COPY

CPI-CODES: D01-A02;

EPI-CODES: X25-P01;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1993-032990

Non-CPI Secondary Accession Numbers: N1993-056962

BEST AVAILABLE COPY